

**THINGS YOU WANT TO KNOW
ABOUT COOKED CITY HAM**

- Burgers' Smokehouse City Hams are
 - specially selected and trimmed of excess skin and fat
 - hickory smoked
 - slowly cooked by our 24-hour method that insures you of a moist, tender ham
- Burgers' Smokehouse City Hams are convenient
 - no mess
 - no hot oven
 - no need to worry about over- or under-baking
- Burgers' Smokehouse City Hams are
 - great in your refrigerator for cutting off a nibble or for a quick sandwich.
 - Perfect for serving on a buffet for festive occasions

Cooked hams are perishable and should be refrigerated upon arrival. To insure maximum delicious smoked ham flavor, wrap unused portion in airtight package. Any portion you do not plan to use within 28 days should be frozen. May keep frozen up to 6 months.

NOTE: when all you have left is the ham bone, don't discard; use to cook with a large kettle of beans.

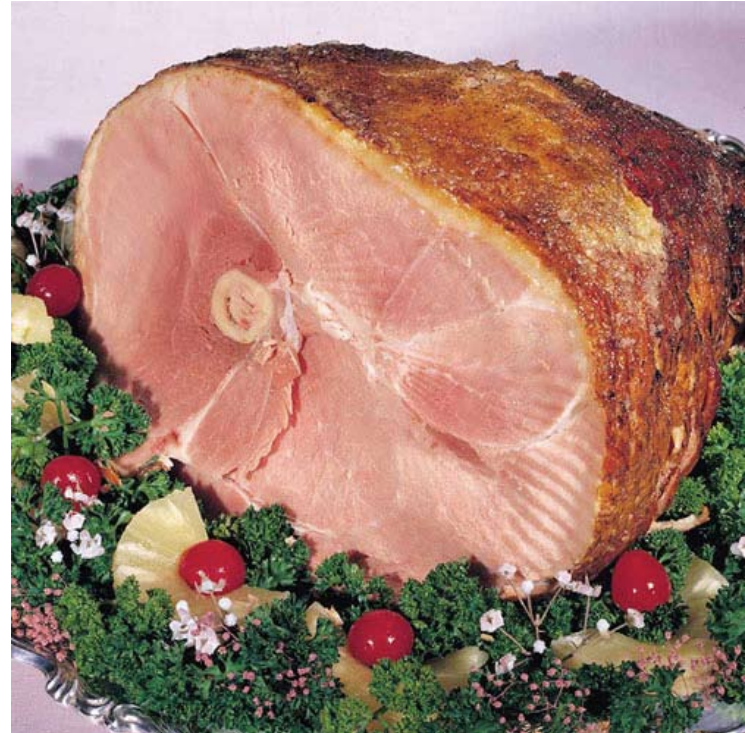
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BURGERS' SMOKEHOUSE
 Quality Hickory Smoked Meats Since 1952

CITY HALF HAMS

Half Ham Spiral Sliced – Glazed or Not Glazed
 Whole Half Ham – Un-sliced



HICKORY SMOKED - FULLY COOKED
REFRIGERATE UPON ARRIVAL.
FREEZE IF NOT BEING USED IN 28 DAYS.
MAY BE FROZEN FOR UP TO 6 MONTHS.
REMOVE HAM FROM PAPER BAG BEFORE HEATING

BURGERS' SMOKEHOUSE CALIFORNIA MO 65018
1-800-705-2323

smokehouse.com

HEATING HALF A CITY HAM –

It is best to thaw ham in refrigerator – will take 2 or 3 days.

Serving Glazed City Ham

The Glazed City Ham is best served at room temperature. Take thawed ham out of refrigerator 3 to 4 hours before ready to serve. If heating ham remove foil from ham. Wrap in aluminum foil and place in 325-degree oven for approximately 1 to 1½ hours. **DO NOT OVERHEAT** as Ham is fully cooked and glaze may dissolve.

To Serve Hot – Conventional Oven

Preheat oven to 325 degrees F.

Remove ham from paper insulated bag. Thaw cooked city ham completely.

Remove city ham from plastic bag and remove plastic bone guard and brown cover around shank.

Wrap city ham in foil and place in shallow pan. Do not cover.

Heat until warm (**approximately 1 to 1½ hours**).

If using a meat thermometer ham will be hot at 130° to 140°.

Remove foil before glazing or serving.

Refer to our glazing instructions if you want to glaze the ham.

Time may vary by ovens. Adjust time if needed.

To Serve at Room Temperature (Flavor is enhanced when served at room temperature.)

Remove thawed ham from refrigerator.

Remove vacuum packaging, plastic bone guard and brown shank cover.

Loosen slices from around bone and serve. Slice un-sliced portion thin and serve.

Return ham to refrigerator within 2 hours.

HOW TO GLAZE YOUR CITY HAM

Glaze ham after it has been heated or brought to room temperature and ready to serve. Place ham in an ovenproof dish or pan. Turn oven temperature to Broil.

Heat Glaze in hot water (a couple of minutes) or microwave (30 seconds) while preparing ham for glazing. **Caution: Glaze may be very hot from Microwave.**

If ham is not sliced, score hat fat in a diamond pattern ¼” deep. If desired stud ham with whole cloves.

A spiral sliced ham does not get scored as it is ready to glaze.

Drizzle warm glaze over top of ham. Place ham under preheated broiler for approximately 5 minutes. Remove from Broiler and apply more glaze. Continue this process until desired amount of glaze has been added or desired color is obtained. Cherries and pineapple may be used for additional garnish if desired.

HOW TO SLICE YOUR HALF UNSLICED CITY HAM

1. Place half ham on cutting board glazed/fat side up.
2. Very carefully slide knife blade along bone to remove biggest section of ham. Remove section.
3. Lay section side down on cutting board and slice down through section into slices. Arrange on serving platter or place on plate.
4. Slide knife blade along bone to remove other chunks of ham. Slice same way as above and arrange on platter or plate.
5. Place bone and trimmings in bag and refrigerate or freeze to use in a pot of beans later on or for seasoning other vegetables.

SERVING SPIRAL SLICED CITY HAM

The work is done for you. Remove ham from freezer and allow to warm to a good room temperature (4 to 8 hours). If you want to serve ham warm following heating directions given above.

When ready to serve, take a thin bladed knife and loosen the meat from around the center bone. Then take your knife and slice through